



Lemon Bars

This recipe calls for two bowls, it's true, but it's still really easy to make!

Makes 36 bars

Ingredients

Crust

Cooking spray, for greasing

2 cups WHITE GOLD all purpose gluten-free flour

$\frac{1}{2}$ cup confectioners' sugar, plus more for dusting

$\frac{1}{8}$ teaspoon salt

$\frac{3}{4}$ cup unsalted butter

Filling

4 large eggs, beaten

1 cup granulated sugar

3 tablespoons potato starch

1 teaspoon grated lemon zest

$\frac{3}{4}$ cup lemon juice

$\frac{1}{4}$ cup milk

Confectioners' sugar, for dusting

Preparation

Crust

1. Preheat oven to 350°F. Grease a 13 x 9-inch baking dish with cooking spray or line with parchment paper.

2. Using a sifter, sift together the flour, confectioners' sugar and salt into a large bowl. Incorporate the butter until the mixture is crumbly. Press the mixture into the bottom of the pan and bake for 18 to 20 minutes, until golden.

Filling

1. In a large bowl, mix the eggs, granulated sugar, potato starch, lemon zest, lemon juice and milk. Pour the filling into the baked crust and bake for 15 minutes, until the filling sets.
2. Transfer to a wire rack and cool completely, then refrigerate for 2 hours. Cut into bars and dust with confectioners' sugar before serving. May be refrigerated, covered, for up to 3 days.